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Food Additive Hygiene (2003 Supplement)

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Report Highlights:

This is an UNOFFICIAL translation of the People's Republic of China Food Additive MOH Announcement No. 4 from 2003 and should be used as a guide only. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulation is accurate.

Includes PSD changes: No
Includes Trade Matrix: No
Unscheduled Report
Beijing [CH1], CH

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Summary

This Announcement complements Food Additive Hygiene Standard (GB2760-1996) (CH1046) and the updated additional food additive announcements from 1997 (CH3001), 1998 (CH3002), 1999 (CH3003), 2000 (CH3004), 2001 (CH3005), and 2002 (CH3006). This announcement indicates food additives that are permitted for use and the food flavorings newly permitted for use that have been included since the previous announcement. The Standard governs the use, extent, and dosage of existing categories of food additives used in China. Food additives not mentioned in this Standard nor other complementary standards and food additives not approved for extension to foods may still be subject to regulation and registration. The Ministry of Health is the regulatory body with statutory authority over food additives. The Announcement was announced on the Ministry of Health website on March 19, 2003.

Food Additive Hygiene Standard Announcement No. 4 (Added Varieties in 2003)

BEGIN TRANSLATION

According to the Food Hygiene Law of the People's Republic of China and the Food Additive Hygiene Regulation, the following new variety of food additives, and the variety of additives with broadened scope of application and dosage level have been approved and are announced for public notice. This announcement is effective from the date of publication.

1. New variety

Category (code)	Name of Food Additive	Extent of Application	Maximum Dose g/kg	Note
Enzyme Preparation (11)	Cellulase Culture used in production <i>Trichoderma reesei</i>	Fruit juices, brewed products, starch and other food industries	Appropriate dose level as required in production	
	Cellobiase Culture used in production <i>Aspergillus niger</i>	Fruit juices, brewed products and other food industries	Appropriate dose level as required in production	
	Dextrase Culture used in production <i>Aspergillus niger</i>	Starch and other food industries	Appropriate dose level as required in production	

Category (code)	Name of Food Additive	Extent of Application	Maximum Dose g/kg	Note
	Lysophospholipase Culture used in production <i>Aspergillus niger</i>	Starch and other food industries	Appropriate dose level as required in production	
Nutrition Enhancer (16)	Vitamin E calcium succinate	Sesame oil, margarine, salad oil and dairy product	130~230mg (natural type) 170~310mg (synthetic type)	1mg Vitamin E calcium succinate (natural type) = 1.168IU (0.78 alpha-TE) 1mg Vitamin E calcium succinate (synthetic type) = 0.85IU (0.57 alpha-TE)
		Food for infant and babies	50~90 mg (natural type) 70~120 mg (synthetic type)	
		Milk drinks	13~25 mg (natural type) 18~35 mg (synthetic type)	
Sweetener (19)	N-[N-(3, 3-dimethyl-butyl)-L-aspartoyl-L-Phenylalanine-L-methyl ester	Various food	Appropriate dose level as required in production	

2. Variety with broadened extent of application

Category (code)	Name of Food Additive	Extent of Application	Maximum Dose g/kg
Anti-caking Agent (02)	Silicon dioxide	Solid drinks Bean products processing (for anti-foaming agent preparation)	15 0.025 (measured as amount per 1000 g soybean)
Anti-foaming Agent (03)	Polydimethyl silicone	Bean products processing	0.3 (measured as amount per 1000 g soybean)
Coloring Agent (08)	Ponceau 4R	Condensed milk with special flavoring	0.05
	Tartrazine	Condensed milk with special flavoring	0.05
		Instant solid soup, solid composite condiments	0.2 (the amount of liquid shall be reduced based on the diluted multiples)
	Sunset yellow	Condensed milk with special flavor	0.05
	Curcumin	Chewing gum	0.7
	Sapphirine	Condensed milk with special flavor	0.025
		Candy	0.3
	Caramel color	Condensed milk with special flavor	Appropriate dose level as required in production
	Potassium copper chlorophyll	To be the same as sodium copper chlorophyll	

Category (code)	Name of Food Additive	Extent of Application	Maximum Dose g/kg
	Monocus red/red kojic rice	Condensed milk with special flavor	Appropriate dose level as required in production
	Tempt red	Meat sausage, Western-style ham	0.015
		Jelly	0.025
Emulsifier (10)	Polyoxyethylene sorbitan monooleate Tween 60	Bean products processing for anti- foaming agent preparation	0.05 (measured as amount per 1000 g soybean)
	Sobitan monostearate Span 60	Bean products processing for anti- foaming agent preparation	1.6 (measured as amount of per 1000 g soybean)
Coating Agent (14)	Deacetyl chitin	To keep rice fresh	0.1
	Shellac	To keep citrus fruits fresh	0.5
	Colophony acylglycerol	To keep citrus fruits fresh	0.5
Nutrition Enhancer (16)	Vitamin C	Acidophilus milk	120~240 mg/kg
	Vitamin B ₆	Milk powder	8~16 mg/kg
	Folic acid	Milk powder	2000~5000 μg/kg
		Liquid milks specialized for pregnant woman and foster-nurse	400~1200 μg/kg
	Tricalcium phosphate	Solid drinks	160~360 mg/L after dilution (as Ca)
	Ferric pyrophosphate	Liquid milks	10~20 mg/kg (as Fe)
	Zinc citrate	Liquid milks	5~10 mg/kg (as Zn)
	Cupric sulfate	Nutrition formula powder for pregnant woman and lying-in woman	10~15 mg/kg (as Cu)
	Arachidonic acid single cell oil (ARASCO) <i>(Mortierella alpine)</i>	Formula milk powder for preschool child	0.15%~0.25% (percentage in amount of total aliphatic acid)
Docosahexenoic acid single cell oil (DHASCO) <i>Crypthecodiniu(m cohnii)</i>	Formula milk powder for preschool child	0.09%~0.15% (percentage in amount of total aliphatic acid)	
Preservative (17)	Disodium acetate	To keep rice fresh	0.2 (residue level< 0.03 g/kg)
Sweetener (19)	Saccharin sodium	Peanut	1.0
	Lactobionic acid	Various kinds of foods	Appropriate dose level as required in production
	Sorbitol syrup	Vegetable fat cream	Appropriate dose level as required in production
	Sodium cyclamate	Fermented bean curd	0.65
Roasted seeds and nuts: - Without shell - With shell		1.2 2.0	
Thickener (20)	Carboxymethyl cellulose sodium	Instant soup, composite condiments and solid drinks	Appropriate dose level as required in production
Other (00)	Light weight calcium carbonate	Bean products processing (for anti- foaming agent preparation)	Appropriate dose level as required in production

END TRANSLATION

Annex A

List of food flavorings newly permitted for use

No.	English Name	FEMA No.
1	Pimento Oil	2018
2	Bay leaves, West Indian, extract	2121
3	Butter acids	2171
4	Butter esters	2172
5	Isobutyl angelate	2180
6	Cumin oil	2340
7	Dill seed oil	2384
8	Hickory bark extract	2577
9	Octyl isovalerate	2814
10	Pyroligneous acid	2967
11	Stearic acid	3035
12	1-methylnaphthalene	3193
13	Styrene	3233
14	1-arabinose	3255
15	(5h)-5-Methyl-6,7-dihydro-cyclopenta (b) pyrazine	3306
16	1-Propanethiol	3521
17	alpha-Terpinene	3558
18	Xylose	3606
19	epsilon-Dodecalactone	3610
20	Methyl 2-methylthio butyrate	3708
21	2-(3-phenylpropyl) pyridine	3751
22	3-Methylthio-1-hexyl-acetate	3789
23	Octahydrocoumarin	3791
24	d-ribose	3793
25	1,2-Dimethoxybenzene	3799
26	1,4-dithiane	3831
27	alpha-Farnesene	3839
28	3-Methylthio hexanol	3877
29	Tea tree oil	3902

30	Cyclohexanone	3909
31	(Z)-3-Hexenyl isobutyrate	3929
32	(Z)-3-Hexenyl (E)-2-methyl 2-butenate	3931
33	3,5,5-Trimethylcyclohexanol	3962
34	3-acetyl thio-2-methylfuran	3973
35	(Z)-3-hexenyl (E)-2-butenate	3982
36	2-Hydroxybenzoic acid	3985
37	delta-Tridecalactone	
38	delta-Thexadecalactone	
39	3-Mercapto-3-methyl-butyl formate	3855
40	Dimethylcyclohexylacetolactone	4032
41	(Z)-4-dodecenal	4036
42	Butyl hexanoate	2201
43	Propyl propionate	2958
44	Hexyl octanoate	2575
45	Hexyl propionate	2576
46	2-Acetyl 3-methyl pyrazine	3964
47	Tiglic acid	3599
48	Phenethyl hexanoate	3221
49	Formic acid	2487
50	2, 5-Dimethyl-3-furathiol	3451
51	Methyl methanethiosulfonate	
52	Licorice root	2630
53	4-Methoxy-2-methyl-2-butanethiol	3785
54	gamma-ionone	3175
55	Succinic acid	
56	Parsley oleoresin	2837
57	Onion oleoresin (allium cepa L.)	
58	Garlic oleoresin (allium sativum)	
59	Pepper oleoresin/extract, black (pier nigrun L.)	2846
60	Pepper oil, white (pier nigrun L.)	2851
61	Pepper oleoresin, white (pier nigrun L.)	2852

62	Arabic gum	2001
63	Pyrrolidine	3523
64	Santalol, alpha and beta	3006
65	5-hydroxy-2, 4-decadienoic acid delta lactone	3696
66	Cyclohexanecarboxylic acid	3531
67	delta-Tetradecalactone	3590
68	Polylimonene	
69	s-Methyl thioacetate	3876